

CHANSON

En Bourgogne depuis 1750



Rully

Rully 2019

Grape Variety : Chardonnay

Soil : Mix of clay and limestone

Site : On the hill in the heart of Côte Chalonnaise, the "terroirs" of Rully are perfectly suited for Chardonnay.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Aromas of pale fleshed fruit (pear/apple) with nuances of petrol and a delicate mineral touch. Well-balanced. Vibrant with a precise texture. Refreshing aftertaste.

Food pairing : To be enjoyed with charcuterie and poultry as well as many different cheeses (comté, goat cheeses...)